

# Lamb Souvlaki with DEZI MADAFFERI

**WORLD FARE** 11AM **ENJOY**  
SAT 17

Where the world becomes one for a whole weekend



## INGREDIENTS

### Lamb Skewers

- Lamb 300g backstrap/ lamb fillets
- Stainless steel skewers (you can use bamboo, but the stainless is more sustainable option.)
- 1 small red capsicum
- 1/2 red onion
- 3-4 tbs Olive Oil
- 1 large garlic clove
- 1 tbs Greek dried oregano
- 1 tbs sweet paprika
- 1 tsp mustard powder
- Pinch of pepper
- 1 lemon

### Pita bread

- 350g self raising flour
- 300g thick Greek yoghurt ( I like to use Procal Dairies or Farmers Union Greek Yoghurt brands)
- Pinch of salt

### Classic Greek Salad

- 4 truss Tomatoes
- 3 Lebanese cucumbers
- 1/4 red onion
- 1/2 cup pitted Kalamata olives
- 1 tbs Greek Dried Oregano
- 100g feta cheese
- White Wine vinegar
- Olive Oil



## METHOD

### Lamb Skewers

1. Dice your lamb back-strap or lamb fillets.
2. Cut capsicum and onion into squares.
3. In a bowl add seasonings and grated garlic to lamb with olive oil.
4. Use your hands to massage it in.
5. Thread lamb onto skewers adding some of the red onion and red capsicum.
6. Cook on a lined non-stick skillet until cooked to your liking (approx 2-3 mins each side)
7. Squeeze with lemon juice at the very end.

### Pita bread

1. Knead together with your hands till it becomes a dough.
2. Separate into 6 even balls and allow to rest for 5-10 mins
3. Sprinkle some extra flour onto the board and flatten the ball into a circle. Use the rolling pin to roll out into circle pita bread shapes.
4. Fry in a drizzle of olive oil and a little butter on medium heat.

### Classic Greek Salad

1. Cut tomatoes into wedges
2. Slice cucumbers into circles and slice in half again
3. Slice onion thinly
4. Add the olives, olive oil and splash of white wine vinegar
5. Toss all well into a bowl
6. Top with Feta cheese ( can leave it whole or crumble it on)
7. Lastly add your oregano and enjoy



# Epic Tzatziki Dip

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### INGREDIENTS

- 3 cups thick Greek yoghurt (if it's thin you will need to strain it) TIP use thick to save time
- 2 large garlic cloves
- 1/2 cup chopped mint
- 1 large Lebanese cucumber
- Salt
- Olive oil
- You could also add 1/2 cup chopped dill . Either mint and dill together or separately, or use no herbs at all

### METHOD

1. Strain yoghurt in a muslin cloth and sieve over a bowl for a few hours or overnight. If you are using the tzatziki immediately and can't wait I recommend the Procal Dairies or Farmers Union Greek Yoghurt brands which are nice and thick
2. Slice the cucumber in half and remove the seeds, then grate. TIP Removing the seeds also avoids a watery dip
3. Use a microplane to grate the garlic
4. Chop herb(s)
5. Add everything into a bowl and mix well - adding the salt also.
6. Lastly top with a little olive oil and garnishes.

